

CIRCUS

—
IT WAS JUST A DREAM
—

—
NOT A
NORMAL
NIGHT
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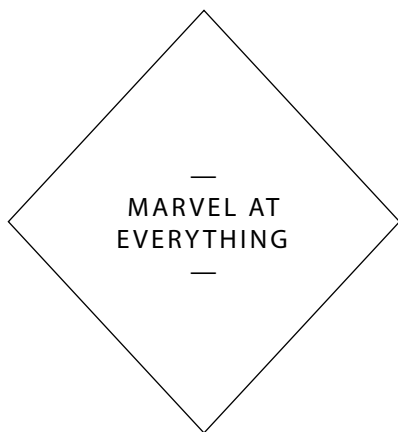
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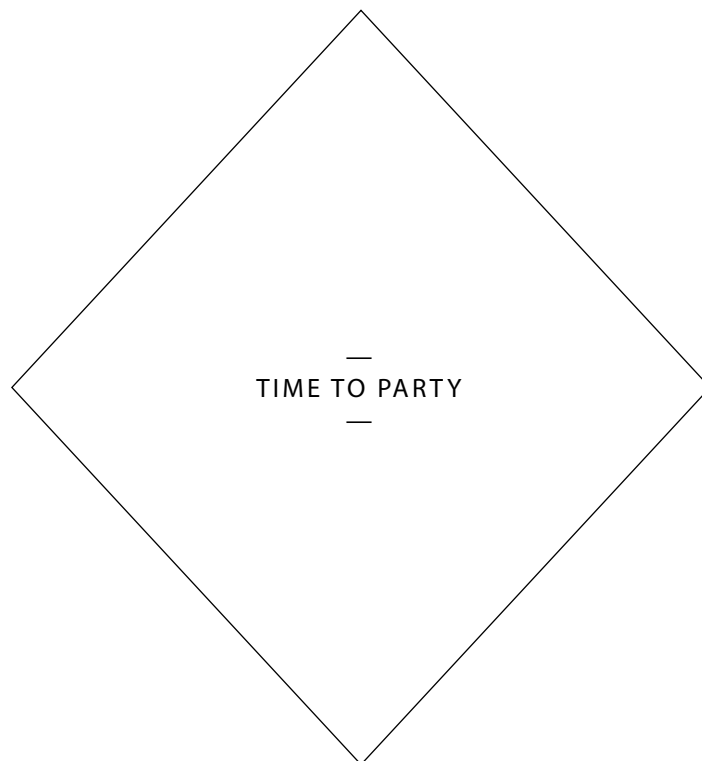


Conjuring the flexibility and poise of a tomcat,
the contortionist's silhouette bends and twists

With a glimmer in the eye and the cheekiest of grins,
the acrobat's unwavering strength persists

Spinning effortlessly and defying gravity,
the crowd is breathless as the aerialist takes flight

Flowing to the rhythm and beat of the music,
the dancer casts shapes in the frantic moonlight



BAR SNACKS

Edamame Beans On Ice Sea salt & soy mirin (Ve)(GF)(DF)	4.50
Crackers & Nori Sweet Chilli Sauce	5.00
Aromatic Duck and Plum Gyoza Sweet black vinegar & yuzu (DF) (6 Per portion)	9.50
Summer Vegetable Gyoza Lemon Ponzu (Ve) (6 Per portion)	8.00
Ichimi Pepper & Smoked Salt Squid Coriander, yuzu & mirin (GF)(DF)	9.50
Agedashi Tofu Shaved ginger, iced spring onion & daikon (GF)	6.50

(V).....Suitable for vegetarians
(Ve).....Suitable for vegan
(GF).....Gluten free
(G*).....Can be altered for Gluten free
(DF).....Dairy Free

This menu is subject to change.
We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.
An optional service charge of 12.5% will be added to your bill.



PAIRING SELECTION

16.00

(In Partnership with London Essence)

Hendricks Pairing
Hendricks Gin
&
London Essence Bitter Orange and Elderflower Tonic

Reyka Pairing
Reyka Iceland Vodka
&
London Essence White Peach and Jasmine Soda

Discarded Pairing
Discarded Banana Peel Rum
&
London Essence Roasted Pineapple Soda

Tullamore Pairing
Tullamore Dew Irish Whisky
&
London Essence Soda



CIRCUS SIGNATURE COCKTAILS

Hanami Spring

Hendricks Gin, Superfruit Tea, Cranberry, Citrus
Topped up with London Essence White Peach & Jasmine Soda
Refreshing, Delicate, Fruity
Highball Glass

14

Rising from Yomi

Sailor Jerry Spiced Rum, Passion fruit, Almond, Guava & Citrus
Exotic, Spiced, Sweet
TIKI Vessel

14

Kami Martini

Reyka Iceland Vodka, Apricot, Herbal Vermouth,Hendricks Absinthe
Spray
Complex, Herbal, Aromatic
Mini Rocks Glass

15

Tropical Negroni

Hendricks Gin, Campari, Cinzano Red Vermouth with a Tropical
Infusion
Tropical, Sharp, Bittersweet
Rock Glass

15

Chocolate Old Fashion

Chocolate Washed Tullamore Dew Whiskey, Salt & Bitters
Deep & Yummy
Rock Glass

16

Upside Cloud

Champagne, Eucalyptus Spray, Tropical Cider
Dry,Sweet,Fizzy
Flute Glass

16.50



SAKE

Sake is divided into different categories according to the amount
the rice has been polished, brewing style and production

Junmai

Meaning ‘pure rice’, a Junmai sake is made using only rice and water
producing a full bodied and slightly acidic sake. It goes well with a
wide variety of food.

Ume-shu

A fruit sake infused with the unique Japanese ume “plums”. Typically
sweeter than traditional sake. A fantastic alternative to dessert wine.

Akashi Tai Daiginjo Sake

With aromas of banana and honey, this is a refined, smooth and an easy
drinking sake perfect for medium spices and seafood. Rich and mature.
720ml bottle

60.00

Shiraume Umesha Plum Sake

This umeshu offers a light harmony between sweet and sour. Light on
the nose and easy drinking. Sweet and elegant.

50ml serving / 500ml bottle

10.00/ 50.00



BEERS

Cobra	5.00
India	
King Cobra	9.00
India	
Punk IPA	5.00
England	
Cobra	50.00
10+2 Package	

SAKE

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Sake is brewed from short grain rice, kosi and water under strict supervision of a sake brewmaster.

Rice is to sake what grapes are to wine and it offers a wide variety of tastes just like wine.

Through its fermentation process, a depth of flavour called ‘Umami’ is achieved making sake a food friendly drink, enhancing the flavours of dishes it accompanies.

It has a much lower acidity than wine and contains no additives such as sulphites.

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BIRTHDAY CELEBRATORY COCKTAIL20.00

Why not making your celebrations extra special?
Our birthday blowout is served with Sparklers,
Birthday Card & Singing

Golden Birthday Blowout

Lychee
Circus Special Liqueur
Citrus & Sugar

Just Choose Your Favourite Spirit

Reyka Iceland Vodka

- or -

Hendricks Gin

CIRCUS PUNCHES (Serves up to 15 Cocktails)150.00

The Sword Swallower
Refreshing Citric Burst Mixed Tea, Citrus & Sugar

The Fortune Teller
Fruity Exotic Mixed Tea, Citrus & Sugar

- Just Pick your favourite Spirit Bottle between one of the following -

Reyka Iceland Vodka

Hendricks Gin

Sailor Jerry Spiced Rum



DRINK PACKAGES

Available for pre-order

Amber (6-12 Guests) 1 x Bottle of House Spirit 10 x Mixers 2 x Bottles of Prosecco	170.00
Sapphire (6-12 Guests) 1 x Bottle of Premium Spirit 10 x Mixers 2 x Bottles of Prosecco	190.00
Amethyst (6-12 Guests) 2 x Bottle of house Spirits 20 x Mixers 4 x Bottles of Prosecco	350.00
Ruby (15-30 Guests) 2 x Bottle of Premium Spirits 20 x Mixers 4 x Bottles of Prosecco	380.00
Emerald (15-30 Guests) 3 x Bottle of House Spirit 30 x Mixers 5 x Bottles of Prosecco	480.00
Diamond (15-30 Guests) 3 x Bottle of Premium Spirit 30 x Mixers 5 x Bottles of Prosecco	530.00

Spirits Selection - Please Choose from the Following

House spirits (Only available for Amber, Amethyst, Ruby & Emerald)

- Stolichnaya Vodka
- Beefeater Gin
- Havana 3 Rum
- El Jimador Tequila
- Monkey Shoulder Whiskey

Premium spirtis (Only available for Sapphire & Diamond)

- Reyka Vodka
- Hendricks Gin
- Discarded Banana Peel Rum
- Herradura Blanco Tequila
- Glenfiddich 12yo Whiskey



BOOZE FREE & SOFT DRINKS

7.00

Paloma
London Essence Pomelo and Pink Pepper Tonic
Guava & Citric and Salt
Fruity & Fizzy
Highball Glass

No-smopolitan
London Essence White Peach and Jasmine Soda
Super-fruit & Cranberry
Delicate and refreshing
Nick & Nora Glass

SOFT DRINKS

5.00

- London Essence Roast Pineapple Soda
- London Essence Peach & Jasmine Soda
- London Essence Rhubarb & Cardamom Soda
- London Essence Bitter Orange & Elderflower Soda

